

TAMIL NADU

1. **Avadi**- Ph:044-26555387.
ccavadi@preethi.in
2. **Kellys**- Ph:044-25321338, 26420318.
cckellys@preethi.in
3. **Porur**- Ph:044-24761797.
ccporur@preethi.in
4. **T.Nagar**- Ph:044-24347418, 24363366.
ccctnagar@preethi.in
5. **West Tambaram**- Ph:044-22261510.
ccctambaram@preethi.in
6. **Adayar**- Ph:044-24462099.
ccadayar@preethi.in
7. **Chidambaram**- Ph:04144-223256.
ccchidambaram@preethi.in
8. **Coimbatore**- Ph:0422-2232687.
cccoimbatore@preethi.in
9. **Coimbatore**- Ph:0422-2540687.
cccoimbatore2@preethi.in
10. **Coonoor**- Ph:0423-2236878.
cccoonoor@preethi.in
11. **Dharmapuri**- Ph: 04342-263233.
cccdharmapuri@preethi.in
12. **Dindugul**- Ph:0451-2423060.
cccdindigul@preethi.in
13. **Erode**- Ph:0424-2221200.
cccerode@preethi.in
14. **Gobichettipalayam**-
Ph:04285-228889.
cccgobi@preethi.in
15. **Hosur**- Ph:04344-649857.
ccchosur@preethi.in
16. **Kancheepuram**- Ph:044-27230492.
ccckancheepuram@preethi.in
17. **Karaikal**- Ph:04368-225818.
ccckaraikal@preethi.in
18. **Karaikudi**- Ph:04565-236376.
ccckaraikudi@preethi.in
19. **Karur**- Ph:04324-241989.
ccckarur@preethi.in
20. **Kumbakonam**- Ph:0435-2425142.
ccckumabakonam@preethi.in
21. **Madurai**- Ph:0452-2347386.
cccmadurai@preethi.in
22. **Mayiladuthurai**- Ph:04364-241202.
cccmayavaram@preethi.in
23. **Nagercoil**- Ph:04652-244505.
cccnagarcoil@preethi.in
24. **Namakkal**- Ph:04286-222592.
cccnamakkal@preethi.in
25. **Puducherry**- Ph:0413-2229599.
cccpuducherry@preethi.in
26. **Pudukottai**- Ph:04322-224195.
cccpudukottai@preethi.in
27. **Ramanathapuram**- Ph:04567-222344.
cccramnad@preethi.in
28. **Salem**- Ph: 0427-2250578.
cccsalem@preethi.in
29. **Thanjavur**- Ph:04362-273565.
ccctanjore@preethi.in
30. **Theni**- Ph: 04546-253603.
ccctheni@preethi.in
31. **Tirunelveli**- Ph:0462-2321824.
ccctirunelveli@preethi.in
32. **Tiruppur**- Ph:0421-2424341.
ccctiruppur@preethi.in

33. **Tiruvannamalai**- Ph:04175-254900.
ccctvmalai@preethi.in
34. **Tiruvarur**- Ph:04366-222566.
cccthiruvavarur@preethi.in
35. **Trichy**- Ph:0431-2751288.
ccctrichy@preethi.in
36. **Trichy**- Ph:0431-2415181.
ccctrichyent@preethi.in
37. **Tuticorin**- Ph:0461-2331668.
ccctuticorin@preethi.in
38. **Udumalpet**- Ph:04252-221477.
cccdudumalpet@preethi.in
39. **Vellore**- Ph:0416-22159160.
cccvellore@preethi.in
40. **Villupuram**- Ph:04146-222661.
cccvillupuram@preethi.in
41. **Virudhunagar**- Ph:04562-420624.
cccvirudhunagar@preethi.in
KARNATAKA
42. **Bengaluru**- Ph:080-25440335.
ccchennur@preethi.in
43. **Bangalore 1**-
Ph:080-22222583, 22130362.
cccnblr@preethi.in
44. **Bangalore 2**- Ph:080-23324161.
cccnblr@preethi.in
45. **Belgaum**- Ph: 0824-2410434.
cccbelgaum@preethi.in
46. **Bellary**- Ph:08392-2277139.
cccbellary@preethi.in
47. **Goa**- Ph:0832 -2445085.
cccgaoa@preethi.in
48. **Hubli**- Ph:0836-2352077.
ccchubli@preethi.in
49. **Mangalore**- Ph: 0824-2445085.
cccmangalore@preethi.in
50. **Mysore**- Ph:0821-2443966.
cccmysore@preethi.in
51. **Shimoga**- Ph: 08182-229759.
ccshimoga@preethi.in
ANDHRA PRADESH
52. **Eluru**- Ph:08812-221841.
ccceluru@preethi.in
53. **Guntur**- Ph:0863-2214551.
cccguntur@preethi.in
54. **Hyderabad**- Ph:040-23063848.
ccckukatpalli@preethi.in
55. **Hyderabad**- Ph:040-27661588.
ccchyderabad@preethi.in
56. **Saroor nagar**- Ph:040-24044858.
ccchydsrn@preethi.in
57. **Kadappa**- Ph:08562-246552.
ccckadappa@preethi.in
58. **Karim Nagar**- Ph:0878-2245211.
ccckarimnagar@preethi.in
59. **Khammam**- Ph:08742-228970.
ccckhammam@preethi.in
60. **Kurnool**- Ph:08518-222358.
ccckurnool@preethi.in
61. **Mancherial**- Ph:08736-254222.
cccmancherial@preethi.in
62. **Nellore**- Ph:0861-2321998.
cccnellore@preethi.in
63. **Nizamabad**- Ph:08462-229526.
cccnizamabad@preethi.in
64. **Ongole**- Ph:08592-284914.

cccongole@preethi.in
65. **Rajahmundry**- Ph:0883-2441321.
cccrajahmundry@preethi.in
66. **Secunderabad**- Ph:040-27819516.
cccsecunderabad@preethi.in
67. **Srikakulam**- Ph:08942-222448.
cccsrikakulam@preethi.in
68. **Tirupathi**- Ph:0877-2258966.
cccthirupathi@preethi.in
69. **Vijayawada**- Ph:0866-2431158.
cccvijayawada@preethi.in
70. **Vizag**- Ph:0891-2541915.
cccvizag@preethi.in
71. **Vizianagaram**- Ph:08922-226629.
cccvizianagaram@preethi.in
72. **Warangal**- Ph:0870-2447006.
cccowarangal@preethi.in
KERALA
73. **Alapuzha**- Ph:0477-2230896.
cccalapuzha@preethi.in
74. **Attingal**- Ph: 0470-2624165.
cccattingal@preethi.in
75. **Trivandrum**- Ph: 0471-2408461.
cccbalaramapuram@preethi.in
76. **Calicut**- Ph:0495-2724080.
cccalicut@preethi.in
77. **Chenganacherry**- Ph:0481-2424383.
ccchanga@preethi.in
78. **Cochin**- Ph:0484-2370781.
cccernakulam@preethi.in
79. **Kanhangad**- Ph:0467-2200799.
ccckanhangad@preethi.in
80. **Kannur**- Ph:0497-2765948.
ccckannur@preethi.in
81. **Kollam**- Ph:0474-2708800.
ccckollam@preethi.in
82. **Kottayam**- Ph:0481-2584793.
ccckottayam@preethi.in
83. **Malappuram**- Ph:0483-2735948.
cccmalappuram@preethi.in
84. **Palakkad**- Ph:0491-2536016.
cccpalakkad@preethi.in
85. **Pathanamthitta**-
Ph:0468-2325605.
cccpathanamthitta@preethi.in
86. **Perambavoor**- Ph:0484-2595723.
cccpurambavoor@preethi.in
87. **Thalassery**- Ph:0490-2341761.
cccthalassery@preethi.in
88. **Thodupuzha**- Ph:0486-2220292.
cccthodupuzha@preethi.in
89. **Thrissur**- Ph:0487-2380919.
cccthrissur@preethi.in
90. **Tripunnithra**- Ph:0484-2778728.
ccctripunnithra@preethi.in
91. **Trivandrum**- Ph:0471-2341216.
ccctrivandrum@preethi.in
MAHARASTRA
92. **Mumbai**- Ph:022-24130686.
cccmumbai@preethi.in
93. **Pune**- Ph:020-32537536.
cccpune@preethi.in
94. **Nagpur**- Ph:0712-2435515
cccnagpur@preethi.in

MADE IN INDIA

Preethi
GALAXYContinuous grinding
performance guaranteed

Grinds up to 500 kg of batter in batches**

5 YEAR MOTOR WARRANTY
2 YEAR PRODUCT GUARANTEE
LIFELONG FREE SERVICE

* As per consumer durable market study 2014. **Based on the internal testing standards and validated by third party laboratory testing for urad dal and rice, considering 2 mins of cleaning time after every 2 mins operation.

INSTRUCTION MANUAL

Technical Specifications:

Model Name & Number:	Preethi Galaxy - MG 225
Voltage	: 230V ~ 50 Hz.
Power Consumption	: 750 Watt
Insulation	: Class F
Protection	: Class I
Rating	: Ordinary total rated ON time 30 minutes (max), Continuous ON for 5 minutes (max.) and Off for 2 minutes (min.) Rest time 45 minutes
Motor	: Universal 750 Watt high power motor. No load speed 23000 RPM (approx.) With load speed 13000 RPM (approx.)
Material of Body	: ABS
Material of Jars	: Stainless steel & Transparent plastic
Blade Assemblies	: Stainless steel, machine ground and polished.
Speed Controls	: Rotary switch with 3 speed and incher.
Flex Cord	: PVC insulated 3 Core flexicord with plugtop & earthing
Country of Origin	: INDIA

Jar Capacity

Jar	Size	Rated Capacity	
		Dry	Wet
Big Jar	1.5 Litre	NA	0.7 Litre
Middle jar	1.0 Litre	0.6 Litre	NA
Chutney Jar	0.4 Litre	0.3 Litre	0.2 Litre

*Minimum capacity for all the above jars is at-least up to the blade level.

Gross Weight	4 Kgs. (approx.)
Size of Carton	368mm(L) x 217mm (W) x 348mm (H)
Guarantee	2 Years Guarantee on the Mixie
Warranty	5 Years Warranty on the Motor

Caution: This appliance is not intended for usage/cleaning/ maintenance by persons (Including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they (Children should be aged 8 years and above) have been given supervision or instruction concerning use of the appliance by a person responsible for their safety. Children should be supervised to ensure that they do not play with the appliance.

In pursuance with our policy of continuous product improvement, specifications are subject to change without notice.

Customer
SupportOne number for
all your queries

99400 00005

One address for all your
communication

care@preethi.in

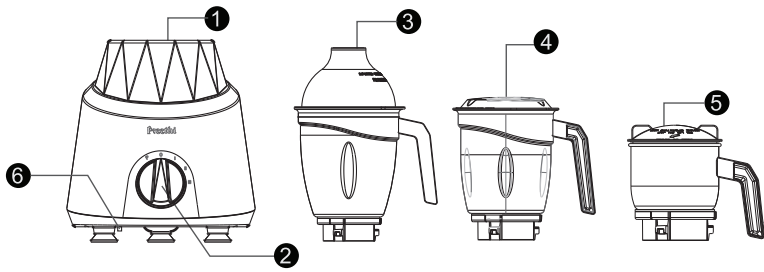
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Preethi Kitchen Appliances Pvt. Ltd.,

Corporate Office: Futura Tech Park, Q4, 4th Floor, Block-B, #334, Rajiv Gandhi Salai, (OMR), Sholinganallur, Chennai-600119.
INDIA. Ph:+91-44-24501042, +91-44-24501044. Email: info@preethi.in | Web: www.preethi.in

Know your Preethi Galaxy



1. Base unit with 750 W motor

2. Switch knob

3. 1.5 Litre Wet grinding Jar with fixed Blade
4. 1.0 Litre Dry grinding Jar with fixed Blade

5. 0.4 Litre Chutney Jar with fixed blade

6. Over Load Protector

Note:

Jar Placing : Place the Jar on the Top Cap, Ensuring that the locks fit properly in the Jar locking Grooves of the Top Cap.

Dome : Ensure that the Dome Gasket is properly fitted and hold Dome gently while operating

Speed Control : Turn Rotary Switch clockwise for speed 1,2 or 3 as desired. Inching-Turn Rotary Switch anti-clockwise for a few seconds and release or momentary operation. (*Inching is especially useful for wet grinding of chutneys, crushing ice, etc.,*)

Wash before 1st use: Take some warm soapy water in the jar so that the blade is completely immersed and close it with lid. Fix the jar in the main unit & run it for a minute. Then pour out the soapy water & fill it with clean water and repeat the process till any trace of soap is removed.

How to use your Preethi Galaxy

PREETHI is provided with PVC insulated flexicord with plugtop, Plug the Power Cord to a 230 V ~ 50 Hz supply only. If the supply cord is damaged, it must be replaced by the manufacturer or its authorised service agent only in order to avoid a hazard.

Grinding Instructions:

ROASTED CEREALS, RAW RICE, DAL, CHILLI POWDER, GARAM MASALA, DHANIYA JEERA POWDER, CURRY LEAF POWDER, COFFEE POWDER, SAMBAR / RASAM POWDER....

- Ensure Blade, Jar, Lid and ingredients are totally dry.
- Run on Speeds 1,2 and 3.
- If you need finer powder, stir the ingredients and grind again on speed 3.

IDLI, DOSA, UTHAPPAM, APPAM, PESARATTU, VADAI...

- Soak Rice/Dal for 4 to 5 hours or as required.
- Drain water from ingredients.
- Run on Speeds 1,2 and 3 adding water gradually when required.
- If material sticks to the sides of the jar, stop and stir the ingredients and run the mixer again.
- Ensure free circulation by adding enough water.
- Do not allow batter to get heated up.
- Do not add too much water, where thick paste is required.
- Grind twice if quantity is more.

Note: While wet grinding tough batter, air bubbles may enter the paste. This will result in the blade rotating freely and an increase in noise. If so, stop, stir the paste and restart.

COCONUT, TOMATO, ONION, CORIANDER, MINT CHUTNEY

- Inch 5 to 7 times to powder ingredients then add water as required & grind on Speeds 1,2 and 3.

CLEANING

Cleaning the Mixer Body and Top Cap

1. Clean Body and Top Cap with a damp cloth and wipe dry.
2. Do not use abrasives or water for cleaning.

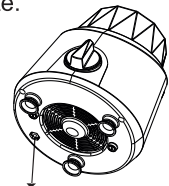
Cleaning the Stainless Steel Jars and Blades

1. Fill in ½ litre of water and a teaspoon of any mild cleaning powder.
2. Run the Mixie on Speed 1 for 30 seconds, leaving the Blade fixed to the Spindle of the Stainless Steel Jar.
3. Rinse and dry.
4. Always store Jars in inverted position to allow water to drain off.
5. Be careful when handling the sharp cutting blades, emptying the bowl and during cleaning

OVERLOAD PROTECTOR

If the mixie is overloaded, the mixie stops abruptly during operation. Please follow the below instructions.

1. First switch OFF the Mixie & unplug the power cord.
2. Remove some material which is being ground in the Jar to decrease the load.
3. Wait for 3 - 5 minutes.
4. Lift the Unit and press the KNOB projecting out of Bottom plate.
5. Re-start the Mixie.



1. When operating the Grinder for the first time or after long storage or when the Mixie has been shifted over a long distance, rotate the Motor Shaft by hand through the Motor Coupler, until the Motor Shaft rotates freely.
2. Unplug from power socket before fixing, removing attachments and also while cleaning or when not in use.
3. Ensure that the locks of the Stainless Steel Jar Housing are properly seated in the locking grooves provided inside the Top Cap and Dome is fixed properly on the Jar before starting the Mixie.
4. Ensure Blade is fitted properly before running.



1. Do not touch moving parts, while operating Mixie.
2. Do not overload Mixie. When hot air emanates from Turbo Vents provided at sides of Bottom, switch off the Mixie and wait for 3-5 minutes, before re-starting.
3. Do not remove Dome and add solid ingredients, when the Motor is running.
4. Do not operate with damaged Power Cord.
5. Do not tamper or attempt to repair Grinder on your own, Contact nearest Preethi Customer Care Centre.
6. Do not run the Grinder without Top Dome /Lid fixed on the Jar.
7. Do not place the Jar on Top cap of Basic unit when the Switch is in "ON" Condition.
8. Never put your hand inside the Jar, without switching OFF the power supply.
9. Do not use your hands or fingers to stir and mix the ingredients. Please use a spoon or a spatula.
10. The appliance should not be used 2000 meters above the sea level.
11. Do not put hot ingredients in any jar. Allow them to cool before grinding.
12. Do not use Mixer on Wet/Liquid surface
13. Never Immerse the base unit in water or any other liquid. Do not rinse it either.